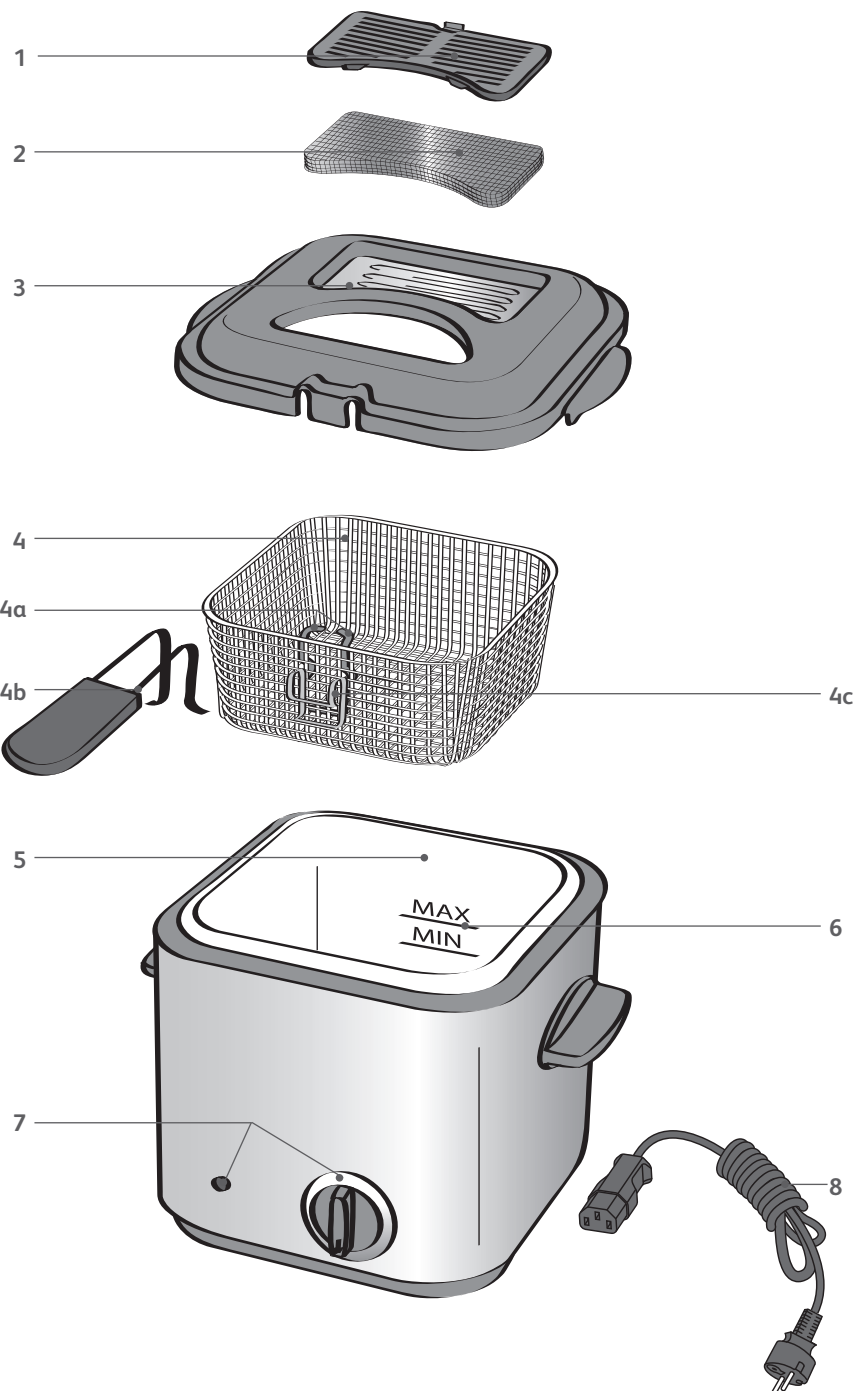
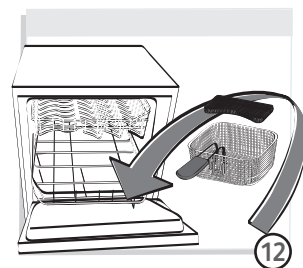
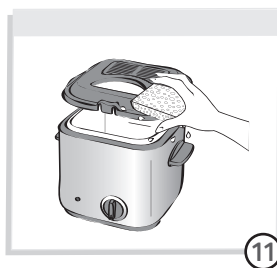
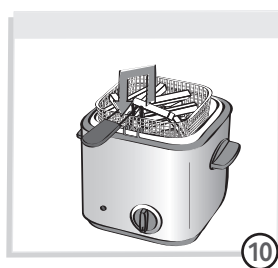
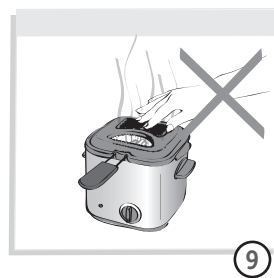
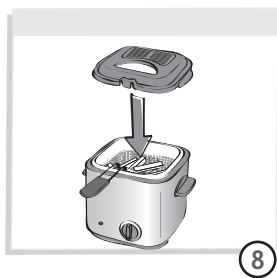
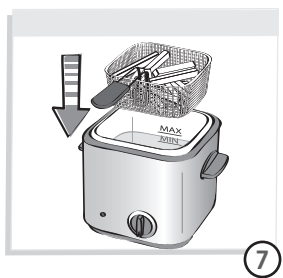
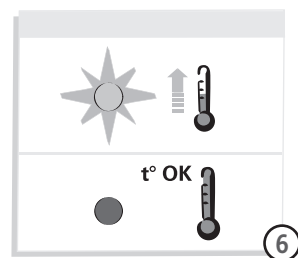
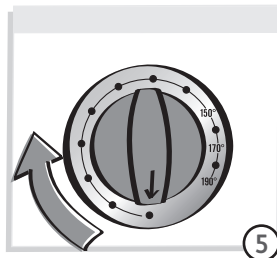
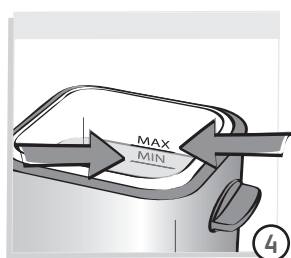
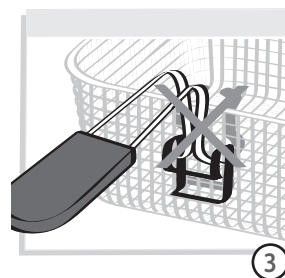
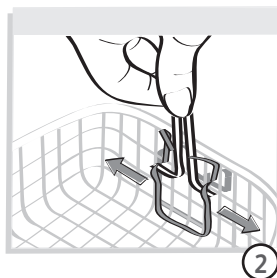
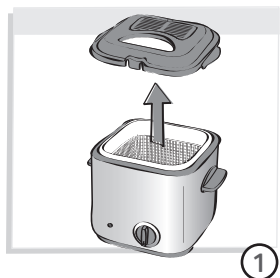


[www.moulinex.com](http://www.moulinex.com)







## SAFETY RECOMMENDATIONS

- 1 Read these instructions carefully before using your appliance for the first time: any use which does not conform to these instructions will absolve Moulinex from all liability.
- 2 For your safety, this appliance complies with the safety regulations and directives in effect at the time of manufacture (Low-voltage Directives, Electromagnetic Compatibility, Food Contact Materials Regulations, Environment...).
- 3 Before connecting the appliance, check that the voltage rating indicated on the bottom of the appliance corresponds to that of your household electrical supply. Any connection error will render the guarantee null and void.
- 4 This appliance has been designed for domestic use only. In case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- 5 Always plug the appliance into an earthed socket.
- 6 The socket used should be in accordance with the plug of the appliance.
- 7 Place the appliance and plug so that the mains socket is easily accessible.
- 8 This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property. Do not touch hot surfaces. Use handles or knobs.
- 9 To protect against fire, electric shock or injury to person, do not immerse plug, cord or this appliance in water or other liquid.
- 10 Never leave the appliance (whether or not it is in use) within reach of children without supervision. Never allow children to use the fryer on their own. Severely disabled persons must only use this appliance under surveillance of a responsible adult.
- 11 Do not leave this appliance unattended during use.
- 12 Before using your fryer, check carefully if all parts of the appliance are in good condition. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact your point of purchase.
- 13 For your own safety, use only accessories and spare parts which are genuine.
- 14 Do not use outdoors.
- 15 The power cord must never be in close proximity to or in contact with the hot parts of your appliance, close to a source of heat or rest on sharp edges. Do not let cord hang over edge of table or counter.
- 16 Place your fryer on a flat, stable, heat-resistant worktop away from any source of heat and from any risk of water splashes.
- 17 Do not switch on the appliance near to flammable materials (blinds, curtains...) or close to an external heat source (gas stove, hot plate...etc.).
- 18 When using the appliance, provide adequate air space above and on all sides for air circulation.
- 19 Make sure that the temperature selector is set to the minimum position before plugging in the fryer.
- 20 Always attach the connector to the appliance first, then plug in the wall outlet. To disconnect, turn any control to the minimum position, then remove plug from wall outlet.
- 21 Never operate your fryer without filling the bowl with the necessary amount of oil or fat. Check that the level of the oil is above the "min" level indicated in the bowl but does not exceed the "max" level.
- 22 The fryer is protected by a thermostatic safety device which automatically cuts off the electrical power in the event of accidental overheating.
- 23 Never obstruct the odour filtration zone located on the lid with your hand or any other object whatsoever (cloth, dish, plate, etc.), as you run the risk of being burnt.
- 24 Never move your fryer while it is in use or the oil or fat is still hot. Hot oil can cause very serious burns.
- 25 Unplug your appliance as soon as you have stopped using it and when you are cleaning it.
- 26 It is essential that you wait until the oil has cooled down before emptying the oil from the fryer.
- 27 Do not use this appliance for other than intended use.
- 28 Any intervention other than cleaning and normal maintenance must be carried out by a service centre.
- 29 Oil and fat are flammable products. If the oil or fat catches fire, unplug the appliance, cover it with its own lid or a damp cloth to stifle the flame, but never use water.

### Short Cord instructions

Do not use with an extension cord; a short power supply cord is provided to reduce the risks resulting from being entangled in or tripping over a long cord.

The cord is equipped with a detachable connector. The connector should be attached directly to the fryer. THIS SHOULD BE DONE PRIOR TO PLUGGING THE CORD INTO THE WALL OUTLET.

## DESCRIPTION

- |  |  |
|--|--|
| <ol style="list-style-type: none"> <li>1. Filter cover</li> <li>2. Permanent metallic filter</li> <li>3. Lid</li> <li>4. Basket                         <ol style="list-style-type: none"> <li>a. Fastener of the basket handle</li> <li>b. Basket handle</li> </ol> </li> </ol> | <ol style="list-style-type: none"> <li>c. Basket hanging clip</li> <li>5. Bowl</li> <li>6. MINI and MAXI oil level markers</li> <li>7. Temperature selector with light indicator</li> <li>8. Detachable power supply cord</li> </ol> |
|--|--|

## PREPARATION

### BEFORE USING FOR THE FIRST TIME

- Remove the lid- fig.1.
- Wash the basket, the bowl and the lid with hot water and washing-up liquid.
- Rinse and dry carefully.
- Attach the handle to the basket - fig.2 and fig.3.

Never immerse the appliance in water.

## FILLING THE BOWL

### FILLING THE BOWL

- If you are using oil, pour the oil into the bowl up to the "MAX" level, which is about 1 litre.
- Use an oil recommended for deep frying: For best results we recommend using blended vegetable oil. For sunflower oil, ensure the oil is changed after every 5 uses. If you use solid vegetable fat, cut it into pieces and melt it in a separate pan then pour it inside the fryer bowl. Oils which should not be used under any circumstances and may cause overflowing/smoking/risk of fire are: ground nut oil, soya oil, olive oil, lard or dripping.

	Oil	Solid vegetable fat
Min	0,85 L	750 g
Max	1 L	900 g

- The oil/fat level must always be between the MIN and MAX markers, stamped inside the bowl - fig.4.
- If you use solid vegetable fat, take 750 g of fat, cut into pieces and melt it in a separate pan then pour it into the bowl.
- Never melt the blocks of fat in the basket, nor in the bowl.  
Never exceed the "MAX" level indicated in the bowl. Check the oil/fat level each time prior to cooking and add some of the same type of oil if necessary. Never use different types of oil at the same time as this may cause the oil to overflow.

### PREHEATING

- Put the lid on the fryer.
- Make sure that the temperature selector is set to the minimum position and plug in the fryer - fig.5.
- Set the temperature selector to the required setting (see cooking charts).
- The temperature regulator light goes on and the fryer begins to heat up - fig.6.

Place the fryer:

- on a stable, heat-resistant surface,
  - out of the reach of children
  - away from water or heat sources.
- Never operate your fryer without any oil or fat.

### LOADING THE BASKET

- Remove excess moisture (water and ice) from the food.
- Fill the basket 2/3 full, away from the fryer. Never exceed the maximum capacity, as per the chart below

	Fresh French fries	Frozen French fries
Maximum capacity	400 g	300 g

- Reduce food quantity for frozen foods (see table below and table of cooking times p.4).  
Do not overfill the basket, as this may cause the oil to overflow. No matter what the recipe, food must be perfectly dry: this will prevent overflowing and extend the life of the oil.

When dishes include raw potatoes (chips, crisps and potato straws), wash them in cold water to get rid of the starch. This will stop them from sticking together. Dry them carefully and thoroughly with paper kitchen towel.

When preparing frozen foods, before cooking, remove any ice crystals on the food by shaking the basket of food to be fried over the sink.

## COOKING

### LOWERING THE BASKET

- Once the oil has reached the selected temperature, the temperature-ready light goes off - fig.6.
- Remove the lid.
- Slowly lower the basket into the oil - fig.7.
- Close the lid - fig.8.

Plunging the basket too rapidly may cause the oil to splatter or to overflow.

Keeping the lid closed during frying is recommended to help alleviate odours and to help reduce splatters for your safety. During the cooking, it is normal for the temperature light to go on and off.

### TABLE OF COOKING TIMES

- The cooking times are guidelines only. They may vary depending on the size of the food, the amount of food, individual preferences, and the mains voltage.

	FRESH FOOD			FROZEN FOOD		
	Quantity	°C	⌚	Quantity	°C	⌚
French fries (maximum capacity)	400 g	180°C	12 - 15 min	300 g	190°C	9 - 12 min
French fries (optimal capacity)	250 g	180°C	10 - 12 min	150 g	190°C	6 - 7 min
Fried chicken (Leg portion)	2	170°C	12 - 14 min	2	190°C	13 - 15 min
Chicken nuggets	300 g	170°C	3 - 5 min	300 g	190°C	4 - 5 min
Breaded Camembert wedges	150 g	190°C	2 - 3 min	-	-	-
Fried whole mushrooms	200 g	150°C	2 - 3 min	200 g	190°C	3 - 4 min
Breaded Fish filets	4 - 5	160°C	5 - 7 min	4 - 5	190°C	5 - 7 min
Apple fritters	120 g	180°C	4 - 6 min	120 g	190°C	4 - 5 min
Fried Prawns	5 - 6	160°C	4 - 6 min	5 - 6	190°C	4 - 6 min

### AT THE END OF THE COOKING TIME

- When the cooking is finished, remove the lid.
- Raise the basket and place it on the edge of the bowl using the basket hanging clip to let the food drain - fig.10.
- Serve the food.
- If you need to fry several batches of food in succession, correct the oil level if necessary and wait until the temperature regulator light has gone out before lowering the next batch of food into the oil.

When the fryer is in use, some parts will be extremely hot and can cause severe burns.

Steam coming from the filter is also extremely hot - fig.9. Only touch the handles and knobs of the fryer for your safety. Put the lid on the fryer while not in use.

### SWITCHING OFF THE DEEP FRYER

- When you have finished frying, lower the thermostat knob to the minimum position.
- Unplug the deep fryer.
- Leave the fryer (and the oil within) to cool completely (approx. 2 hours).
- Move the fryer using the carrying handles. Never move the fryer while the oil or fat is still hot.



## CLEANING

### FILTERING THE OIL

- Remove small pieces of food with a non-metallic skimmer.
- You may store the oil or fat in the fryer, or in a separate airtight container.
- Filter the oil after each use with a filter paper (available from approved service centres).
- Crumbs that break away from foods tend to burn and alter the quality of the oil more rapidly. Over time, this increases the risk of catching fire. For this reason, filter the oil regularly.

We recommend changing the oil after a maximum of 8 to 12 uses.

### CHANGING THE OIL

- Unplug the fryer. Wait until the oil is lukewarm. Remove the lid.
- Do not pour used oil into the sink. Leave it to cool, and throw it away with the household waste - according to the local community regulations.

### CLEANING THE FRYER

- Clean the bowl and the lid with hot water and washing-up liquid - fig. 11. Rinse and dry carefully.
  - Wash the basket in the dishwasher or with a sponge and washing-up liquid - fig. 12. Rinse and dry.
  - Do not use an abrasive pad or any abrasive or alcohol based cleaning products.
  - Ensure that all components are dry before placing them back inside the fryer.
- Never put the lid in the dishwasher.  
Never immerse the appliance in water and never wash it under running water.  
Do not store your fryer outside.

## IF YOUR FRYER DOES NOT WORK PROPERLY

PROBLEMS	CAUSES	SOLUTIONS
The fryer is not heating	The appliance is not plugged in.	Plug-in the appliance.
	The cooking temperature is not set.	Set the thermostat control to the required temperature.
Excessive odour.	The oil has deteriorated.	Change the oil or fat.
	The fat is not appropriate for this type of cooking.	Use good quality oil or fat. Do not mix oils or fats of different types.
Steam is escaping from under the lid.	The lid is not closed properly.	Ensure the lid is correctly closed.
	The fryer has been filled beyond the max level.	Check oil level inside the bowl.
Oil overflows.	Food overloaded with ice/water plunged into hot oil.	Dry the food completely lower the basket slowly into the oil.
	Recommended quantities have been exceeded.	Do not exceed the maximum recommended quantities: 400 g of fresh chips or 300 g of frozen chips.
	Basket misshapen	Change the basket.
	Mixture of different oils/fats	Empty and clean the bowl. Fill with one type of oil.
	Not changing the oil often enough.	Change the oil regularly at least every 8-12 uses (more often if using sunflower oil).
	Not changing the oil often enough.	Use a good quality blended vegetable oil/fat.
Food does not become golden and remains soft.	Using the wrong oil.	Set the selector to the correct cooking temperature.
	Cooking temperature too low.	Set the selector to the correct cooking temperature.
	Basket overloaded with too much food.	Do not fry quantities greater than the weights indicated.
	The oil is not hot enough.	Check temperature is on correct setting.
Chips, potato straws, crisps stick together.	The food is too thick and contains a lot of water.	As a test, try a longer cooking time. Cut food into smaller pieces.
	Cut potatoes not rinsed in water before frying	Wash the potatoes well and dry them carefully.
The oil does not heat up.	Appliance heated up without oil in bowl	Consult an approved Moulinex service centre.

If you have any product problems or queries consult our website [www.moulinex.co.uk](http://www.moulinex.co.uk).

### PROTECTION OF THE ENVIRONMENT

Your appliance contains valuable materials which can be recovered or recycled. When you decide to replace your appliance, leave it at a local civic waste collection point.





